INTRODUCTION

Plant sources usually contain proteins, fats, carbohydrates, minerals, and vitamins. Some of these plants are consumed fresh; whereas others as legumes, need specific preparations or cooking before consumption. However, steps of processing lead to further effects and changes in the chemical constituents of legumes.

Broad bean provides a major part of the total legumes consumed in Egypt. It could be eaten in the green pod stage as raw legumes or as dried seeds after cooking in the form of stewed or caked items that locally named "Medamis" and "Tamiah" on a very wide scale by the common population of various levels of income.

Soybean and peanut occupy conspicuous position with respect to their nutritional potential. The utilization of such items as human food was greatly spread within the last decade in many countries. However, soy proteins are considered to be nearly comparable to animal proteins in their nutritive nature except for a relative deficiency in sulphur containing amino acids, Kapoor and Gupta (1977).

Broad bean and peanut were cultivated in Egypt since long time ago while soybean cultivation was started approximately in 1960. Tables (1), (2) and (3) show the areas in feddan and production in ton of the three items.

The aim of this work lies in the main following points:-

- Comparison between broad bean, peanut, and soybean with respect to their chemical constituents, amino acids, trypsin inhibitor and urease activity.

- Technological comparison through the repreparation of the following suggested products, i.e. "Medamis", "Tamiah" and roasted samples.

- Changes occured in the chemical constituents, amino acids, trypsin inhibitor and urease as a function of the methods of processing the previous samples.